

Pudding cake can be made in multiple ways. The original way was to add a pudding mix to a basic cake recipe, or make your own dry pudding mix. The second way can include this addition, as well as making a batch of cook pudding to use as icing. The third way is even more delicious. It includes cake, pudding, and fruit. The cook recipes are more involved and yield more servings. This will be a basic pudding cake recipe, with regular icing.

Pre Cook Preparation:

Meal Adaptations:

Physical Accommodations:

Electric mixer, or lightly mix and pour into the pan, allowing the baking process to complete mixing

Large handled measuring cups and spoons

Large handled mixing spoons

Visual Accommodations:

Easily identifiable labeled ingredients

Long oven mitts

Use brightly colored measuring cups, spoons, and bowls

Potential Food Allergy or Intolerance:

Butter (lactose)

Eggs

Flour (gluten)

Milk (lactose)

Sugar (diabetics)

Vanilla Flavor (gluten)

Meatless Preparation Avoid:

Butter

Eggs

Substitute with: _____

Utensils:

Measuring cups

2 Mixing bowls

Microwave safe cup

Spoon

Toothpick (round)

Pan: 2.5 quart glass baking pan. ***

*** Dark glass bakes quicker, so reduce time.

*** Aluminum foil pans also bake differently, and may react to acids in certain foods, such as berries.

*** Cupcake pans can also be used and will bake at a different temperature and time. This makes it easier to freeze single serve portions.

Some recipe sites go into further detail, if needed.

Ingredients:

Meat: None

Vegetables: None

Other ingredients:

1 cake mix (gluten free)

Verify specific ingredients:

1/2 cup of butter (1 stick)

2/3 cup of milk (lactose free)

Almond, or

Soy

3 eggs

2 tablespoons vanilla (gluten free)

1 pudding mix, (choice of vanilla or chocolate) **

Dash of salt

** Dry pudding mix for cake mix - 3/4 cup of white sugar

Preparation time: 15 minutes

Preparation:

1. Melt butter in microwave for 20 to 30 seconds.
2. Mix in medium mixing bowl:
 - 1/2 cup butter
 - 3 eggs
 - 2/3 cup of milk
 - 1 pudding, mix in medium mixing bowl
 - 2 tablespoons gluten free vanilla
3. Grease the bottom of the baking pan lightly with butter.
4. Add the flour mixture to the eggs, vanilla, butter, and milk. Mix thoroughly.
5. Pour into greased pan.
6. Place greased pan in oven at 350 degrees. Set timer for the minimum specified time.
7. Use a clean toothpick to verify doneness of the cake in the middle and the edges. It should come out clean.
8. Allow cake to cool slightly before dumping onto a clean plate.
9. Lightly coat in icing.

Optional: If using cook pudding for icing:

1. Follow cook pudding recipe.
2. Allow pudding to cool for 3 or 4 minutes to almost form a skim on top before pouring carefully onto the cake.

Cook Temperature: 350 degrees (Varies based on pan choice and elevation for those in the mountains.)

Your temperature here: _____

Cook Time: 30 to 45 minutes, based on pan choice and elevation.

Your bake time here: _____

Servings: About 10

Storage Solutions: Square containers in individual servings

Counter safe: 30 minutes to an hour to cool enough to place in the fridge or freezer

Fridge safe: 3 to 4 days * Per What's Cooking America Storage Chart link in Resources

Freezer safe: 4 to 6 months * Per What's Cooking America Storage Chart link in Resources

Reheat Instructions: (Good for quick thawing)

Microwave: Time and temp may vary.

- 1. Place in a microwave safe dish (not plastic).**
- 2. Heat until food is warm.**
- 3. Minimum 30 seconds.**

Add your microwave time here: _____.